



Tabebuia has been named after the flowering tree, growing in a profusion of colours in the Glade One greenscape. It is a name inspired by space that flows organically from indoors to the sylvan outdoors to give you a dining experience that's far removed from restaurants, crowding malls and other buildings in the concrete jungles that our cities have become.

At Tabebuia, it's about exploring the eclectic nuances of global cuisines including Italian and Mediterranean along with traditional recipes from Indian kitchens across the country: cuisines curated with care to seduce the international palate, with an array of rare ingredients and fascinating flavours.

Here, whether you choose the signature indoor or alfresco dining, you find yourself gazing at endless the expanse of a golf course, dotted with 5,600 trees and 3,74,000 species of shrubs and grasses. Rolling meadows, shaded woods and shimmering water bodies stretch as far as the eye can see- with no trace of urban chaos to disturb the senses. And as you unwind with family and friends in a secluded world of laidback luxury, you get to discover how eating out can be transformed into a unique vacation from the ordinariness of city life.

ALL DAY DINING & DINNER

(12:30PM-10:30PM)

SALADS

MIXED SPROUTS 250
(microgreens & shaved vegetables with lemon chilly dressing)

QUINOA 350
(with cranberries, cherry tomatoes, rocket leaves, chick peas, pickled onions & lemon vinaigrette)

SPINACH 350
(with pecan nuts, gorgonzola cheese, rocket lettuce, carrot ribbons & balsamic honey dressing)

WATERMELON & FETA 350
(with olives, pumpkin seeds, walnuts & citrus balsamic emulsion)

GLADE ONE CAESAR 350
(with parmesan crackers, sour dough croutons & Caesar dressing)

SOUPS

GREEN VEGETABLE MINISTRONE 300
(made with market green veggies, basil, pinenuts & parmesan cheese)

ROASTED RED PEPPER & PLUM TOMATO BISQUE 300
(served with cumin flavoured croutons & leaf parsley)

CREAM OF POTATO & LEEK •• 350
(with scallions and chilly oil, also available in chicken)

SANDWICH ART

CHICKEN TIKKA CLUB HOUSE • 400
(sliced chicken tikka, fried egg, romaine lettuce, pickled onions, marinated tomatoes & chutney mayo in toasted multigrain bread)

TUNA & EGG SANDWICH • 400
(flaked tuna, boiled egg, caper mayo, sliced tomatoes & romaine lettuce on your choice of bread)

PANEER MALAI CLUB HOUSE 300
*(sliced malai tikka, romaine lettuce, pickled onions,
marinated tomatoes, chutney mayo in toasted multigrain bread)*

AVOCADO TOASTIES 300
*(hass avocado, cherry tomatoes, spring onions topped with
buffalo mozzarella & fresh Italian basil on raisin amaranth bread)*

NAPOLI 350
(pressed in our waffle iron with Roma tomatoes, buffalo mozzarella & basil)

SANTORINI 350
*(roasted zucchini, bell peppers, smoked cheese,
crisp lettuce & olive hummus in our homemade focaccia)*

PIZZAS

“Pizza is sole nel piatto—sun on the plate!”. Antonio Sirocco, a second generation pizzaiola from Sicily, brings to Tabebuia, authentic Neapolitan pizza. The story starts from the dough. Antonio believes in the use of organic flour as well as the use of the finest ingredients and cheeses, staying true to every pizza that comes out of the oven. Pizza enthusiasts can feast on our smoky wood-fired pizzas, lovingly baked to make sure that each one is a gastronomic adventure from the first bite to the last.

MARGHERITA 550
(rich tomato sauce with torn sweet basil & mozzarella)

ANTIPASTO 600
(grilled vegetables, caramelized onions & mushrooms with mozzarella)

PROVENCE 600
(olives, sundried tomatoes, rocket leaves & fresh herbs)

PALERMO 600
(roasted garlic, crushed peppers, mushrooms & grilled peppers)

HAWAII	600
<i>(grilled pineapple slices, corn kernels, jalapeno peppers & cherry tomatoes)</i>	
DIY	650
<i>(choose your favourite ingredients & we will make it for you)</i>	
SMALL PLATES	
EGGPLANT PÂTÉ	300
<i>(oven roasted tomatoes, feta crumbles with a balsamic drizzle)</i>	
PATATAS BRAVAS	300
<i>(baby potatoes tossed in spicy romesco dip)</i>	
FUNGHI TRIFOLATI	400
<i>(sautéed mixed mushrooms with chilies, garlic slivers & parsley)</i>	
ALMOND CRUSTED COTTAGE CHEESE	300
<i>(served with pineapple jalapeño relish)</i>	
SOUR DOUGH CROSTINI	300
<i>(served with avocado, leeks & bell peppers)</i>	
TOMATO MOZZARANCINI	300
<i>(served with marinara sauce & basil)</i>	
COUSCOUS WITH MARINATED GRILLED VEGGIES	300
GLADE ONE SPICED CORN CAKES	300
<i>(served with pineapple papaya relish chilly oil)</i>	
FLAT BREADS	300
<i>(topped with mushrooms, parmesan cream, truffle oil) / (topped with zucchini, lemon, black olives & cherry tomatoes)</i>	
TRIO OF CHICK PEAS	350
<i>(wasabi peas, beetroot hummus served with home made pita, pickles & falafel)</i>	

OUR REGIONAL HEROES

NAWABI RASOI KE KEBAB • <i>(gallet of mutton cooked in Gilawat spices served with mint chutney & laccha onions)</i>	500
MUSTARD BROCCOLI <i>(broccoli marinated overnight served in freshly crushed mustard, cooked in tandoor)</i>	400
TANDOORI BHARWAN ALOO <i>(potatoes stuffed with cottage cheese & green peas, marinated with tandoori masala, cooked on skewers)</i>	350
KATHAL KE KEBAB <i>(gallet of jackfruit stuffed with masala sprouts, seared on griddle)</i>	350
RAJMA KI SHIKHAMPURI <i>(pan seared kidney bean kebabs stuffed with cheese)</i>	350
MALAI CHICKEN TIKKA • <i>(chicken morsels marinated with curd, cashewnut paste, cheddar cheese & Indian spices, cooked in tandoor)</i>	450
HALF TANDOORI CHICKEN • <i>(tender whole carcasse of chicken marinated with tandoori masala overnight, cooked on skewers)</i>	550
KASUNDI MACHLI KE SULE • <i>(locally caught fresh water fish marinated in ground mustard, cooked on skewers)</i>	450
DO PARAT KE SEEKH KEBAB • <i>(traditional seekh kebabs with layers of chicken & lamb meat)</i>	500

LARGE PLATES

PAN SEARED SALMON • <i>(confit of tomatoes, pea puree, & lemon dill buerreblanc)</i>	1100
CATCH OF THE DAY • <i>(served with olives, green bean relish, new potatoes & cilantro ginger sauce)</i>	550
GLADE ONE ROAST CHICKEN • <i>(served with garlic rosemary potatoes, baby carrots & chicken jus)</i>	550
CHAR GRILLED CHICKEN BREAST • <i>(served with saffron mash potatoes, charred broccoli, almonds & pepper mary jus)</i>	550
POACHED CHICKEN BREAST • <i>(black rice, cherry tomatoes, steamed bok choy along with turned carrots)</i>	550
SPAGHETTI OR PENNE ARABIATTA <i>(Italian tomatoes along with basil & red chili flakes)</i>	400
OLD SCHOOL LASAGNA <i>(with grilled vegetables parmesan cream sauce)</i>	400
RAVIOLI WITH RICOTTA, LEMON & NUTMEG <i>(stuffed pasta with herb butter cream sauce)</i>	400
WILD MUSHROOM RISOTTO <i>(with truffle oil, wild mushroom chutney)</i>	500
COTTAGE CHEESE Tournedos <i>(cous cous ratatouille with basil cream)</i>	450
PANEER PORTOFINO <i>(chunks of cottage cheese marinated with sun dried tomatoes and garlic, served with an olive tapenade and yellow pepper coulis)</i>	450
PAELLA VERDI <i>(Spanish rice with green vegetable & pistou)</i>	450

TASTE OF INDIA

METHI MURG •	500
<i>(homestyle chicken curry cooked with fenugreek leaves)</i>	
MALABAR FISH CURRY •	500
<i>(local fish cooked in south Indian coconut curry)</i>	
KASHMIRI DUM ALOO	400
<i>(cottage cheese and kasuri methi stuffed potatoes served with rich tomato gravy)</i>	
DUM KA PALAK PANEER	400
<i>(tandoori paneer malai tikka cooked with rich cashewnut gravy)</i>	
LAHORI MAA KI DAAL	400
<i>(slow cooked smoked black daal)</i>	
BHATTI KI DAAL	400
<i>(dal panchmel flavored with bhatti ka masala)</i>	
MUTHIA MUTTER KI SABJI	400
<i>(gramflour dumplings cooked in rich curd gravy with green peas & curry leaves)</i>	
MUTTON CURRY •	550
<i>(lamb meat cooked in traditional Rajasthani style)</i>	
PURDAH BIRYANI ••	450/550
<i>(choice of market vegetables or chicken)</i>	
STEAMED RICE	200
JEERA RICE	200

OUR SPECIALS FROM PREVIOUS MENU

TUSCANY GARDEN BRUCHETTA TRIO	350
<i>(tomato & basil, thyme & mushrooms, along with roasted bell peppers & rosemary)</i>	
HOMEMADE TAGLIATELLE	400
<i>(sweet basil pesto & confit cherry tomatoes)</i>	
BENGALI SHORSHE CHICKEN •	500
<i>(home-style Bengali chicken masala)</i>	
PATIALA DA PANEER	450
<i>(rich tomato gravy and malai paneer)</i>	
THE BREAD BAR	
NAAN	75
MISSI ROTI	100
LACCHA PARATHA	100
TANDOORI ROTI	50
KULCHAS	
BROCCOLI & CHEDDAR	150
GREEN CHILLIES, OLIVES AND SUNDRIED TOMATOES	150

DESSERT

MOLTEN CHOCOLATE PUDDING • <i>(soft centered chocolate pudding served with frozen berries & vanilla ice cream)</i>	350
TIRAMISU <i>(traditonal Italian dessert with mascarpone & coffee)</i>	350
TRIO OF CRÈME BRULEE • <i>(blue berries along with vanilla and citrus)</i>	350
GULAB JAMUN <i>(traditional Indian dessert stuffed with gulkand)</i>	300
LAUKI DRAAKSH KA HALWA <i>(bottlegourd & black raisin halwa cooked in milk and mawa)</i>	300
APPLE PIE <i>(served with ice cream & berries compote)</i>	350

- *Minimum service time is 25 minutes.*
- *All items are subject to applicable government taxes.*